

Desserts

Bourbon Vanilla Ice Cream
with candied pumpkin seeds and pumpkin seed oil **3,90 EUR**

Hot Chocolate Cake **7,90 EUR**
with a molten chocolate core, refined with
„Don Papa Rum“, served with a scoop of ice cream and
whipped cream

Warm Apple Pie with crumbles **5,90 EUR**
**served with a scoop of ice cream and
whipped cream** **7,90 EUR**

LUJAH-Popcorn **3,90 EUR**
Salted Caramel

Ice Cream ^{1,6} **1,90 EUR**
chocolate, Bourbon vanilla or strawberry

Shakes

Iced Chocolate ^{1,6,11,26,27} **5,90 EUR**
with a scoop of Bourbon vanilla ice cream and whipped cream

Milkshake ^{1,6,26,27} **6,90 EUR**
chocolate, Bourbon vanilla or strawberry

Yogurt Shake ^{1,6,27,28} **6,90 EUR**
chocolate, Bourbon vanilla or strawberry

*We gladly serve all shakes with an additional helping of
raspberry or strawberry puree or fresh banana.* **+1,00 EUR**

Snacks & Barfood

Green Olives with garlic and herbs **6,90 EUR**
served with Parisienne

Crispy Potato Dippers **6,90 EUR**
served with sour cream

LUJAH-Potatoes **6,90 EUR**
with coarse salt and garlic oil, served with sour cream

Sweet Potato Fries **6,90 EUR**
served with home-made Aioli

Home-made French Fries **6,90 EUR**
served with chili-lime mayonnaise

Goat Cheese in Serrano Coat **8,90 EUR**
refined with honey, served with Parisienne

Chorizo **6,90 EUR**
caramelized in honey, served with Parisienne

Home-made Chicken Nuggets **6,90 EUR**
in panko breading, served with home-made sweet-chilli dip

Gambas **14,90 EUR**
seared, served with garlic-chilli topping,
fresh lime and Parisienne

Manchego Sticks **7,90 EUR**
wrapped in wonton, deep fried, served with home-made
fig mustard

Crispy Chicken Drumsticks **7,90 EUR**
in panko breading, served with home-made chilli-lime
mayonnaise

Home-made Falafel ^{6,10,17} **6,90 EUR**
served with yogurt-mint dip

Have a gintastic day! www.lujah.de/gintasting

 **lujahbar** „behind the scenes“

Entrées

3 Home-made Dips with LUJAH-Bread 7,90 EUR

Choose from: Aioli, olive tapenade, tomato & peanut dip, date & curry dip, ezme or baba ghanoush, served with Parisienne

Quiche 6,90 EUR

filled with leek and cheese, served with home-made caramelized onion chutney

Cheese Platter 13,90 EUR

from selected cheeses, served with home-made fig mustard, home-made caramelized onion chutney and Parisienne

Arancini 10,90 EUR

filled with pesto and dried tomatoes, on top of fresh vegetables in tomato sauce

Soups

Crème Dubarry 5,90 EUR
with smoked salmon 8,90 EUR

Pea-Cress-Soup 5,90 EUR
with a poached egg 8,90 EUR

Salads

Appetizer Salad 7,90 EUR

Fresh leaf salads with market-fresh vegetables 12,90 EUR
including apple, avocado, tomato, cucumber and roasted nuts

optionally with home-made falafel 16,90 EUR

chicken breast 18,90 EUR

baked feta cheese 19,90 EUR

gambas seared in garlic oil 23,90 EUR

Main Dishes

Linguine Rucola 12,90 EUR

with melted cherry tomatoes, arugula, garlic and roasted cashews served with Grana Padano

optionally with home-made Pesto 15,90 EUR

Linguine Chorizo all' arrabbiata 18,90 EUR

with chorizo and spicy tomato-basil sauce served with Grana Padano

Rigatoni in Mozzarella sauce 14,90 EUR

with dried tomatoes und spring onion

optionally with chopped chicken breast 18,90 EUR

Gnocchi in Gorgonzola sauce 17,90 EUR

with walnuts, Pear-stripes, spinach, and cherry tomatoes

Bulgur Stir-Fry 15,90 EUR

with fresh vegetables and sheep cheese-sesame balls

Almond-Risotto with Goat Cheese 19,90 EUR

with fresh spinach and smoked salmon

LUJAH-Burger

with fresh leaf salad, cucumber tomato, braised onions and cheese served with home-made french fries and home-made chilli-lime mayonnaise

optionally with home-made falafel patty 16,90 EUR

home-made vegetable patty 17,90 EUR

home-made chicken patty 18,90 EUR

Roastbeef Sous-vide 25,90 EUR

served with fresh stir-fried vegetables, rosemary potatoes and jus

Veal Cordon Bleu 26,90 EUR

served with coleslaw and cranberry sauce

Veal Schnitzel 25,90 EUR

served with fresh stir-fried vegetables, rosemary potatoes and jus

All our salads are served with a side of Parisienne and one of the following: Balsamic vinegar and olive oil, honey mustard, raspberry or French dressing